FOR IMMEDIATE RELEASE
5 October 2026

FALL WHAT'S NEW IN THE HAWAIIAN ISLANDS

HAWAIʻI — Immerse yourself in the spirit of the Hawaiian Islands this fall by exploring its breathtaking natural landscapes, vibrant communities, inspiring mix of cultures and unique-to-Hawaiʻi activities and events. Whether making your first, second or third visit, every day exploring Hawaiʻi offers opportunities to learn about, experience and engage with the wonder of our inspiring island home.

For additional updates about each island, reference the media sites of our Island Visitor Bureaus: the Kauaʻi Visitors Bureau, Oʻahu Visitors Bureau, Maui Visitors and Convention Bureau, and Island of Hawaiʻi Visitors Bureau.

KAUAʻI | HOW YOU CAN SUPPORT

Kauaʻi is welcoming visitors, with most accommodations, restaurants, shops, tours, and activities operating as usual following Hurricane Lowell. Travelers can enjoy the island's natural beauty and distinctive experiences while supporting local restaurants, shops, and activity providers. Visitors are encouraged to travel with patience and aloha, as some businesses may still have limited staffing or services. Visit openkauai.org for a directory of businesses and experiences welcoming visitors.

CULINARY OFFERINGS

53 By The Sea (Oʻahu) is debuting a new seasonal tasting menu for fall from Chef Taka Kawai, replacing the restaurants six-course Naupaka and five-course Kauaʻi menus with chef-driven courses currently in development. In addition, the oceanfront restaurant in Ward Village will continue its weekend lunch and happy hour through the fall. Lunch, served Saturdays and Sundays from 11 a.m. to 2 p.m., features a three-course prix fixe menu with dishes such as seafood salad, seafood roll and pan-seared fusilli pasta. Weekend happy hour follows from 2 to 4:30 p.m., with bites including wagyu burgers, *ʻahi* rillettes and a local Sweet Land Farm goat cheese plate. 53ByTheSea.com

Halekulani (Oʻahu) recently introduced a new Executive Business Lunch at the hotel's Orchids restaurant, offering a streamlined midday dining option overlooking Waikīkī's shoreline. Available Monday through Friday for $52 per person, the two-course prix fixe menu can be enjoyed in about an hour and comes with a choice of appetizer and main course or main course and dessert. Designed with business lunches and busy schedules in mind, the menu will change monthly to showcase seasonal ingredients and new dishes throughout the year. Halekulani.com

Halepuna Waikiki (Oʻahu) recently introduced its new evening dining concept, Terns, on the hotel's open-air terrace. The concept is inspired by the Hawaiian white tern, or *manu o kū* in *ʻōlelo Hawaiʻi* (Hawaiian language), and its annual migration to Oʻahu. Notably, the *manu o kū* is the official bird of the City & County of Honolulu and is found nesting mainly in our urban environment and on no other Hawaiian islands. By day, the restaurant terrace extends the dining experience of Halekulani Bakery. By night, it shifts to the global-influenced culinary creations of Chef Vikram Garg. His menu blends contemporary American and international flavors in a relaxing outdoor setting encouraging diners to stay a while. Halepuna.com

Hawai‘i Food & Wine Festival (island of Hawai‘i, Maui, O‘ahu) returns for its sixteenth year from October 16 to November 8, 2026, celebrating the state’s agricultural roots under the theme “Traditions & Heritage.” Spanning three weekends, the premier epicurean event brings together more than 100 acclaimed chefs, winemakers, and mixologists for immersive, locally sourced dining experiences. Highlights include “Smoked, Shucked & Cured” on Hawai‘i Island, a “Caviar, Pearls & Aphrodisiacs” tasting in Kā‘anapali on Maui, and the new “Culture in AgriCULTURE” Indigenous foodways experience at Kāko‘o ‘Ōiwi on O‘ahu. Every ticket purchased supports local culinary education, workforce development, and sustainability initiatives across the islands. HawaiiFoodandWineFestival.com

Kahuku Seafood Boil (O‘ahu) recently debuted its first permanent food trailer location in Kahuku, expanding from a popular community pop-up launched in 2021. The locally owned North Shore eatery specializes in signature garlic butter seafood boil bags known for their generous, satisfying portions. Diners can enjoy a mix of snow crab, shrimp, crawfish, and mussels, paired with regional touches like Hawaiian-style Portuguese sausage, locally grown potatoes, and fresh Kahuku sweet corn. Welcoming both longtime local supporters and visitors exploring the area, the new trailer is open Monday and Tuesday from 4 to 7 p.m., and Wednesday through Sunday from 11 a.m. to 7 p.m. @ktown_seafoodboil

Kamakura Surf + Dine (O‘ahu), a modern izakaya on the ground floor of the Lilia Waikīkī hotel, has added three dishes exclusive to the location crafted in collaboration with local businesses tied to Hawai‘i’s Japanese community. The new offerings include a matcha cocktail made with Ito En matcha, *‘ahi* katsu sticks coated in Diamond Bakery’s signature cracker meal and a tofu salad crafted featuring Aloha Tofu. The collaborations join the restaurant’s existing menu lineup of ramen, sushi rolls and its original Kamu Loco. Located on Kūhiō Avenue, Kamakura also boasts a spacious dining room, bar and pet-friendly outdoor *lānai.* KamakuraWaikiki.com

King Kamehameha Kona Beach Resort (island of Hawai‘i) invites guests to experience “Ingredients — A Dinner Series,” a monthly culinary event centered on Hawai‘i Island’s local-grown and -raised ingredients. Held on the final Friday of each month, the interactive dinner is led by resort Executive Chef George Gomes Jr. and his culinary team. Each multicourse tasting menu spotlights a single, locally sourced ingredient, paired with wine and handcrafted cocktails. Live culinary presentations and storytelling lend context to the evening, highlighting the rich agricultural traditions and flavors of the Hawaiian Islands. KonaBeachResort.com

Lonohana (O‘ahu) recently opened a new storefront on Lewers Street in Waikīkī, offering visitors a dedicated space to explore its locally grown, handcrafted chocolate. The Hawai‘i-based brand brings its farm-to-bar philosophy to the vibrant neighborhood, featuring single-origin bars made from cacao grown on its North Shore farms and small-batch confections crafted in its Honolulu factory. The bright, welcoming shop also offers seasonal island-inspired releases and ONOMEA treats perfect for beachside snacking. Located next to Nalu Health Bar & Cafe, the storefront is designed as a calm retreat for guests to connect with Hawai‘i's agricultural bounty and discover unique flavor profiles. Lonohana.com

Maui Gold Pineapple (Maui Nui) offers an easy way to share a fresh, sweet taste of Hawai‘i during the holiday season. Grown for more than 50 years on the slopes of Haleakalā volcano at Hāli‘imaile Farm, Maui Gold pineapples are hand-harvested at peak ripeness and packed the same day for delivery across the U.S. Holiday options include the Four-Pack Gift Box and 25 lb. Pineapple Case, both suited for family, friends, clients or employee gifts. The gift boxes, other fresh pineapple options, and island-made and island-inspired gifts are available online on the Maui Pineapple Store website. MauiPineappleStore.com

Mauna Kea Beach Hotel (island of Hawai‘i) recently added two new dining experiences, each offering different ways to enjoy the resort’s coastal setting. “Dining Under the Stars” offers private oceanfront dinners alongside Kauna‘oa Bay, with a multicourse chef-curated menu designed for couples and special celebrations. In addition, a new omakase experience offered at the resort’s Copper Bar on Tuesdays and Thursdays

highlights sushi and seasonal Japanese-inspired dishes. Optional sake pairings from Hawai‘i Island’s Islander Sake Brewery add a local note and spirited craftsmanship to the intimate tasting menu. MaunaKeaResort.com

Moana Surfrider, A Westin Resort and Spa, Waikiki Beach (O‘ahu) will be introducing its new “Dim Sum and Tea Experience at The Veranda,” this fall, inspired by Hawai‘i’s multicultural history and the influence of Chinese culinary traditions in the Islands. The afternoon menu pairs tea service with both classic and contemporary dim sum. Selections include shrimp har gow, wagyu beef dumplings, chicken bao and crispy vegetable spring rolls, followed by Chinese-inspired sweet treats such as mooncakes, chilled almond float with seasonal fruit and silky coconut pudding. Marriott.com

The Ritz-Carlton Maui, Kapalua (Maui Nui) recently introduced Burger Shack Pau Hana, a Friday-evening dining experience by the beach. Held weekly from 5 to 8 p.m., the gathering brings together Burger Shack favorites, barbecue specials, handcrafted drinks and live music in an oceanfront setting for guests, visitors and residents. BurgerShackKapalua.com

The Ritz-Carlton O‘ahu, Turtle Bay (O‘ahu) will continue its Town and Country Chef Series on November 7 with a collaborative dinner at the property’s Alaia restaurant featuring Chef de Cuisine David Fernandez and Chef Mark Noguchi of O‘ahu-based Pili Group. The evening will bring together the culinary perspectives of both chefs in a single menu highlighting local ingredients and the North Shore of O‘ahu’s agricultural roots. The dinner benefits Chef Hui, a Hawai‘i nonprofit connecting chefs, farmers and communities to help strengthen local food networks. Dinner proceeds will support Chef Hui’s ongoing work assisting local farmers affected by this past spring’s Kona Low storms. RitzCarlton.com

Royal Lahaiana Resort and Bungalows (Maui Nui) aims to bring together food and community this fall with seasonal celebrations and initiatives. On October 25, the resort will serve as a host venue for the annual Hawai‘i Food and Wine Festival, welcoming diners to “No EGGScuses, Let’s Brunch!” an oceanfront event featuring Royal Lahaina Executive Chef Jayson Asuncion and guest chefs from Hawai‘i and beyond. The brunch menu will include locally sourced culinary creations, rosé, craft cocktails and live entertainment, all overlooking Kā‘anapali Beach. The resort will also continue its year-round “PRIDE 365” package, which supports Hawai‘i LGBTQ+ nonprofits through qualifying stays at Royal Lahaina Resort. RoyalLahaina.com

Sheraton Waikiki Beach Resort (O‘ahu) will welcome Hinahina this fall, a new oceanfront restaurant at Waikīkī’s Gray Beach area offering all-day dining and the return of the resort’s breakfast buffet after a six-year absence. Led by Executive Chef Darren Demaya, Hinahina’s island-influenced menu will span breakfast, lunch and dinner, with dishes including Pineapple Upside-Down Pancakes, a half-pound Wagyu Hinahina Burger and Giant Tiger Shrimp. The design of the restaurant’s interior celebrates Waikīkī’s historic beach culture and long-gone Gray’s by the Sea boarding house and spotlights views of some of the resort area’s famed surf breaks. Mariott.com

Tiki Turtle Café at Arc of Hilo (island of Hawai‘i) offers visitors traveling in the vicinity of Waiānuenue (Rainbow Falls) a place to stop for lunch or a cool dessert or beverage. Located across the road from the Wailuku River State Park parking lot, the café is part of community service organization Arc of Hilo’s culinary arts program staffed by local youth with disabilities. Its mission, summed up on the staff’s T-shirts, is “Good Food, Great Purpose.” The café aims to expand its seating area this fall with a new covered *lānai*. TikiTurtleHi.com

The Royal Hawaiian, A Luxury Collection Resort, Waikiki (O‘ahu), recently launched “Keiki in the Kitchen,” a hands-on culinary experience for children ages six to 12. Hosted in the resort’s Mailani Tower lobby, the one-hour class invites *keiki* (*children)* to join the resort’s executive chef for a fun, interactive cake-making session. Along the way, *keiki* learn basic baking techniques, practice simple culinary skills and decorate their own creations. Each participant gets to take home their finished creations to nosh on and

receives a commemorative chef hat and apron. Participants must be accompanied by an adult for the duration of the class. RoyalHawaiian.com

Waikiki Market (O'ahu) is celebrating its grand reopening with several new additions spotlighting Hawai'i's diverse food culture. The second-floor supermarket in the Līlia Waikīkī apartment complex now includes a loco moco deli, mochisada bakery section and Big Island smoked meat station serving bowls, banh mi and meats by the pound or in snack sizes. The store also expanded its Made in Hawai'i corner to feature even more local-made goods. Alongside the supermarket refresh, Waikiki Market's 'Olili Waikiki restaurant recently reopened as well following a year of renovations, offering a refreshed menu centered on modern interpretations of Hawai'i-style mixed plates highlighting island flavors. WaikikiMarketHawaii.com

Waikoloa Beach Marriott Resort and Spa (island of Hawai'i) will debut Harvest 19 Kitchen and Bar this fall as its reimagined signature restaurant. Named for historic Highway 19, a route linking many of Hawai'i Island's farm, ranches, fisheries, coffee estates and coastal communities, the restaurant's menu will be centered around local partnerships and ingredients. Hawai'i-born Executive Chef Jayson Kanekoa will lead the kitchen, sourcing from island producers such as Kona Fish Company, Kona Sea Salt Farm, Hamakua Mushrooms, Hawai'i 'Ulu Cooperative and Big Island Goat Dairy. The chef's menu will draw from Hawai'i Island's many cultural influences, offering a taste of flavors that have long shaped the island's culinary identity. Marriott.com

-pau-

About HTUSA

Hawai'i Tourism United States (HTUSA), managed by the Hawai'i Visitors and Convention Bureau, is contracted by the Hawai'i Tourism Authority (HTA) for marketing management services in the continental U.S. The HTA, the state of Hawai'i's tourism agency, was established in 1998 to ensure a successful visitor industry well into the future. Its mission is to strategically manage Hawai'i tourism in a sustainable manner consistent with the state of Hawai'i's economic goals, cultural values, preservation of natural resources, community desires and visitor industry needs. For more information about the Hawaiian Islands, visit gohawaii.com.

Special note to media: *HTUSA recognizes the use of the 'okina ['] or glottal stop, one of the eight consonants of the (modern) Hawaiian language; and the kahakō [ā] or macron (e.g., in place names of Hawai'i such as Lāna'i). However, HTUSA respects the individual use of these markings for names of organizations and businesses.*

Media Contacts:

Lei-Ann Field
Senior Director, PR/Communications
Hawai'i Tourism United States
lfield@hvcb.org
(808) 924-0208

Kayla Holley
Account Executive
Anthology FINN Partners
kayla.holley@finnpartners.com
(585) 857-6462